



















the
rooftop

- LUNCH -

A BITE TO EAT

	CEVICHE VALLARTA (3oz) Traditional Ceviche Vallarta Style with an Original Twist	350
	SASSY CAESAR (6oz) Our Version of the Classic Salad, Grilled Chicken Breast , Caesar Dressing	290
	TUNA SASHIMI (3oz) Masago, Avocado, Wasabi, Eel Sauce	280
	LOBSTER TACOS (4pcs 7 oz)  Bone Marrow (1 oz) Marinated with Adobo Sauce, Avocado Mousse, Coriander and Red Cabbage	1,300
	AGUACHILE (5oz)  Shrimp Marinated, Lime Juice, Cucumber, Onion, Avocado, Coriander	310
	"CAPRESE" WATERMELON SALAD  Watermelon, Fresh Mozzarella, Arugula, Basil Pesto,  Balsamic Vinegar Reduction	200
	SEASONAL FRUITS Refreshing Combination of Fresh Fruits	180
	TUNA TARTAR (4oz) Over Tiny Slices of Cucumber, Avocado, Pickled Red Onion and Soy Vinagrette	270
	BAHIA MUJERES CEVICHE (9oz)  Catch of the Day marinated in Leche de Tigre,  Sinaloa Style Shrimp, Fried Calamari, Creole Coriander, Habanero Chili Oil, Plantain Chips	350
	GUACAMOLE Special Homemade Recipe with a Beyer Lemon Touch	120
	PICO DE GALLO Mix of Tomato, Onion and Coriander Seasoned with Lemon Juice and Accompanied with Tortilla Chips	100


 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan
Prices are in Mexican pesos and include taxes.


Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

FEELING HUNGRY



NACHOS




- Classic 210
- Chicken 240
-  • Shrimp 330
- Beef 300

QUESADILLAS

- Classic 200
- Chicken 260
-  • Shrimp 330
- Beef 280

CHICKEN (6oz) | SHRIMP (5oz) | BEEF (6oz)

-  **COCONUT SHRIMP** (4oz) 350
-  Crispy Shrimp, Mashed Sweet Potato, Tequila Mango Chutney


-  **LOBSTER TAIL** (Seasonal) (9oz)  1,700
-  Butter and Garlic, Creamy Risotto, Asparagus, Carrot, Cherry Tomato, Zucchini

-  **CATCH OF THE DAY** (Whole fish) (Seasonal)  1,400 | Kg
-  Accompanied with White Rice, Grilled Vegetables


- CHICKEN POPCORN** (9oz) 280
- Popcorn Chicken, Chipotle Mayonnaise

- ONIONS RINGS** 200
- Crispy Onion Rings, Tartar Dressing


SIGNATURE BURGER

- **Angus Burger** (7oz): Caramelized Onion, Cheese, Bacon, Tartar Dressing, French Fries 310
-  • **Tempura Fried Chicken Sandwich** (7oz): Marinated and Fried Chicken, Potato Bread, French Lettuce, Tomato, Cheddar Cheese, Crispy Bacon, Coleslaw, Spicy Dressing, French Fries 380

-  **ROOFTOP SEAFOOD PLATTER** (To share 2 px)  4,800
- Lobster Tail (8oz) Shrimp (8oz) Shrimp U10 (7oz) Grilled Vegetables, Creamy Risotto, Chambray Potato

-  **THE ROOFTOP SURF AND TURF** (To share 2 px)  2,300
- New York Chairman's Reserve Angus Platinum Aged 30 to 50 Days (14oz), Shrimp (6oz), Grilled Vegetables, Provenzal Potato, Bernaise Sauce

 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan
Prices are in Mexican pesos and include taxes.


Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

TACO FEST (3pcs)		
	• Baja-Style Shrimp (4oz)	310
	• Flank Steak with Pico de Gallo (6oz)	250
	• Grilled Chicken Breast (6oz)	210
	• Duck Confit (5oz)	310
	• Garlic Octopus (5oz)	290
ROOFTOP CLUB SANDWICH (6oz)		280
Tomato, Lettuce, Bacon, Ham, Cheese, Chicken, Dressing Basil Pesto, French Fries		
	ZARANDEADO STYLE FISH (6oz)	350
	Catch of the Day Marinated in Adobo, Potatoes, Guacamole, Orange Supreme	

VEGETARIAN

	MUSHROOM CASSEROLE	250
White Mushrooms, Mushrooms, Porcini, Sauteed With Olive Oil and White Wine, Pesto, Arugula, Eggplant Chips, Peperoncino Oil, Sour Dough Bread		
	SPICY COCONUT VEGETARIAN CEVICHE	250
	Sliced Coconut, Radish, Basil, Leche de Tigre with Passion Fruit,	
	Serrano Chili, Coriander Oil, Grapefruit Supremes, Fried Plantain Tostones	
	PLANT- BASED BURGER	240
Chickpea Burger, Sour Dough Bread, Smoked Gouda Cheese, Dried Tomato Aioli, Avocado, Caramelized Onions, Arugula, Fried Sweet Potato		

 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy


Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan
Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

SWEET TOOTH TREATS

LEMON TART	200
Vanilla Cookie with Cream-Lemon Cover and Meringue	
ROMERO PANNACOTTA	180
Infused Milk and Rosemary Jelly, Coconut Ice Cream, Berries	
POPSICLE WITH BASIL	230
Mango and White Chocolate Mousse, Red Fruits Sauce	
TENERINA	230
Chocolate Cake Ferrara Style, Homemade Ice Cream	
ARTISANAL SORBETS SELECTION	180
ICE CREAM OF THE DAY	180

 Fish  Seafood  Vegan  Vegetarian  Gluten free  Spicy

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan
Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



the
rooftop



HOTEL MOUSAI
CANCUN